

XP002134807

AN - 1981-48656D [27]

A - [001] 011 028 04- 147 169 176 198 200 231 239 240 259 31- 336 532 533
535 633 688 720 724 728

CPY - NISU-N

DC - A96 A97 D13 D21

FS - CPI

IC - B01F17/56 ; C08L91/00

KS - 0013 0231 1279 1339 1588 1602 1989 1999 2002 2014 2571 2761 2840

MC - A03-A A05-H01 A10-E07 A12-V04 A12-W09 D03-H01N D08-B

PA - (NISU-N) NIPPON SURFACTANT KK

PN - JP56056223 A 19810518 DW198127 000pp

PR - JP19790132459 19791016

XIC - B01F-017/56 ; C08L-091/00

AB - J56056223 The emulsifier comprises (A) at least one of hydrophilic starch sugar fatty ester or hydrophilic reduced starch sugar fatty ester and (B) at least one of polyol, polyol fatty ester, or polyol alkylene oxide. The polyol is ethylene glycol, polyethylene glycol, propylene glycol, polypropylene glycol, glycerine, 1,3-butylene glycol, polyglycerine, pentaerythritol, sucrose, glucose, starch, or starch sugar alcohol. The fatty acid of the ester is stearic acid, oleic acid, isostearic acid, lauric acid, myristic acid, palmitic acid, linoic acid, or linolenic acid.

- The emulsifier is used for cream, pomade, cosmetic, rouge, dental cream, cheese, butter, or salad oil.

- In an example 5% of starch sugar palmitic ester, 50% of olive oil, and 50% of glycerin were mixed with 100% of water to obtain a highly stable oil in water type emulsion.

IW - EMULSION COSMETIC FOOD CONTAIN REDUCE HYDROPHILIC STARCH SUGAR FATTY ESTER POLY OL DERIVATIVE

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NC - 001

OPD - 1979-10-16

ORD - 1981-05-18

PAW - (NISU-N) NIPPON SURFACTANT KK

TI - Emulsifier for use in cosmetics and foodstuffs - contains reduced hydrophilic starch sugar fatty ester and poly:ol or deriv.